

Set Menu — 39pp

Son-in-law Eggs

Tamarind chilli jam, shallot, herbs • *Small Plates GF/DF/NF/V* •

Grilled Lemongrass Chicken Skewers

Pickled cucumber, turmeric sauce • *Small Plates GF/DF/NF/SF* •

Green Chicken Curry

Coconut, coriander • *Large Plates GF/DF/NF* •

Pad Cha Squid

Baby corn, green pepper, snake beans, thai basil • *Large Plates GF/DF/NF (I)* •

Jasmine Rice • *Sides GF/DF/NF/VEG* •

Roti Bread • *Sides DF/NF/VEG* •

Set Menu — 65pp

Prawn Betel Leaf

Tom Kha coconut, pickled fennel, salmon pearls • *Small Plates GF/DF/NF (A)* •

Crispy Eggplant

Tempura batter, ginger caramel, spring onion • *Small Plates DF/NF/SF/V/VEG* •

Grilled Lemongrass Chicken Skewers

Pickled cucumber, turmeric sauce • *Small Plates GF/DF/NF/SF* •

Green Chicken Curry

Coconut, coriander • *Large Plates GF/DF/NF* •

Sweet Sour Pork Belly

Tamarind jaew, hot and sour salad, mixed herbs • *Large Plates GF/DF* •

Jasmine Rice • *Sides GF/DF/NF/VEG* •

Roti Bread • *Sides DF/NF/VEG* •

Fried Custard Bao

Dessert

Set Menu — 85pp

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • *Small Plates GF (I)* •

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • *Small Plates DF/NF* •

Kingfish Sashimi

Nahm jim, coconut, lime, fried thai basil • *Small Plates GF/DF/NF (A)* •

Duck Panang Curry

Crispy duck leg, burnt lychee, Thai basil, lime leaf • *Large Plates GF/DF* •

Pad Cha Squid

Thai basil, baby corn, green pepper • *Large Plates GF/DF/NF* •

Jasmine Rice • *Sides GF/DF/NF/VEG* •

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • *Sides GF/DF* •

Roti Bread • *Sides NF/VEG* •

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • *Dessert GF/SF/V* •

Fried Custard Bao

Dessert